

# Versailles

\$48

## Cold Appetizers

### VERSAILLES STYLE PERCH FISH

*Perch fish marinated in a special sauce with carrots, onions, celery and leek*

### SMOKED SALMON WRAP

*Grilled tomato basil tortilla wrapped with smoked salmon, green onions and cream cheese. Served with berry capers*

### MEAT ANTIPASTO PLATTER

*Homemade bujenina and veal tongue serve with horseradish*

### GARDEN SALAD

*Fresh beef steak tomatoes, cucumber seedless, red onion, fresh dill mixed with olive oil and lemon juice*

### “OLIVIE” SALAD

*European style salad made with diced boiled potatoes, eggs, carrots, chicken Bologna, pickles and peas, tossed in Mayonnaise*

### SPICY KANI SALAD

*Thin shreds of imitation crab sticks and seaweed mixed with Japanese mayonnaise and drizzle with hot sesame seed oil, topped with Tobiko*

### “ARISTOCRAT” SALAD

*Shaved, crunchy daikon radish mixed with fried mushrooms, grilled chicken, and carrot, tossed with homemade mayonnaise and topped with crispy onion.*

### DEL MAR SALAD

*Seasonal favorite Venetian Seafood Salad made with grilled calamari, chilled shrimp, mixed with spinach, diced tomatoes and yellow pepper, tossed in delicate homemade dressing*

### PICKLED VEGETABLE PLATTER

*Barreled pickled white cabbage, green tomatoes and sour pickles.*

### BALTIC HERRING

*Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil*

## Soft Drinks

*Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea*

## Hot Appetizers

### VILLAGE STYLE POTATOES

*Baby potatoes roasted with house spices and garlic. Served with creamy-dill sauce*

### MEAT CREPES PLATTER

*Homemade crepes stuffed with chicken and topped with creamy mushroom sauce*

### SIBERIAN HOMEMADE PELMENI

*Russian style ravioli with ground chicken served with sour cream*

### MUSHROOM JULIENNE

*A delicious mix of dry forest mushrooms, champignons with fresh leek, yellow onion, baked to perfection with mozzarella cheese*

## Main Course

### CHICKEN SHISH KABOB

*Marinated chicken served family style with whipped mashed potatoes*

### ROYAL COD FISH

*Pan fried seasoned cod fish, topped with a sweet and tangy chili sauce.*

## Dessert

### APPLE AND RASPBERRY PUFF STRUDEL

## Alcohol

*Unlimited Champagne*

**TAX AND GRATUITY NOT INCLUDED**

Items and prices are subject to change without notice!

There is a 3% Surcharge for all credit/debit card payments

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